



3211 LOWELL BLVD  
DENVER, CO 80211

303.477.0374  
DENVERCHEESESHP@GMAIL.COM

STKILIANSCHEESESHP.COM

## Cheese of the Month Club – May 2017

### **“Wisconsin Delights From The Aging Cave”**

**Pleasant Ridge Reserve** – Uplands Cheese Company, Dodgeville, WI

*Raw, Cow's milk*

**About:** “Named after the land formation on which the farm sits, Pleasant Ridge Reserve is made in the tradition of Alpine cheeses like Gruyere and Beaufort. Like the Alpine versions of these cheeses, Pleasant Ridge Reserve is only made from May through October when the cows are eating fresh pasture and only from grass-fed, raw milk, from the family farm. This produces flavors in the cheese that can't be replicated by “ordinary” milk.

Pleasant Ridge Reserve is the most-awarded cheese in American history, having won Best of Show in the American Cheese Society's annual competition three times (2001, 2005 and 2010), and having also won the US Cheese Championships in 2003. It is the only cheese to have won Best of Show three times, and the only cheese to have ever won both of the major national cheese competitions.

Andy Hatch the cheesemaker from Uplands cheese was recently in town and shared some samples of different ages of his cheese, and taught us all about what makes Pleasant Ridge Reserve so special.

**Pairings:** Pleasant Ridge Reserve would be delightful with a big chewy Red wine like Cabernet, Nebbiolo or Liberal del Duero.

~~~~~

**The Stag** – Deer Creek, Sheboygan, WI

*Pasteurized, Cow's milk*

**About:** “A bold and nutty Specialty Cheddar. Select vats of Deer Creek's The Fawn are chosen for further aging to allow for the development of the intense, bold flavor characteristics of The Stag. It is rugged, driving strong toffee and butterscotch notes, yet possesses the sweet finish of The Fawn. As it ages, The Stag develops a hint of crystalline crunch to further enliven the taste buds with rich texture as well as flavor. Chosen as one of the “101” Best Cheese of the Year” by *Culture Magazine*” [www.deercreekcheese.com](http://www.deercreekcheese.com).

**Pairings:** My first thought is english style beers or a double IPA with some malt backbone, but the Stag would also work with a spicy Red Zinfandel.

~~~~~

**Montan** – Carr Valley Cheese Company, La Valle, WI

*Raw, Sheep's milk*

**About:** An artisanal sheep's milk cheese similar to French Ossau Iraty, one of our favorites. This batch is extra aged and has complex flavors, it's Nutty, earthy, and delicious. If like us, you enjoy SHEEP's milk cheeses like Manchego and Pecorino, you're sure to love this hidden gem made in very limited supply.

**Pairings:** Montan and a Malbec would be a match made in heaven!

~~~~~

For those of you with the added

### **Charcuterie of the Month:**

**Jowl Bacon** – From Burgers' Smokehouse in Missouri. This was recommended to us by a customer, and as soon as we tasted it, we knew we had to carry it. Great for seasoning dishes or fried and served like bacon. We hope you enjoy it as much as we have! You get your choice of the Original Country Jowl or the Peppered Country Jowl.